

TIO ARMANDO. 135100307113011. *Functional Teabag Making Formulation With Addition of Fennel (Foeniculum vulgare Mill.) As Tengger Special Culinary Innovation, East Java*. TA. Supervisor: Dr. Ir. Susinggih Wijana, MS. and Claudia Gadizza P, STP, M.Si

SUMMARY

Indonesia has ten tourist destinations which are beautiful and interesting, one of them is Bromo Tengger Semeru. But, there isn't culinary innovation which make use of original commodities, for example fennel plant become deficiency of this destination. So, needed availability of culinary innovation which make use of fennel plant as functional teabag, but needed advance research in making process. This research, kinds of tea which used is black tea and green tea will mixed with fennel (stems, leaves and fruit) with concentration 50%, 60%, 70% from 2,5 gram formulation.

The results from this research showed that the water content in the formulation of 50% black tea powder: 50% fennel powder is 14.67% and formulation of 30% green tea powder : 70% fennel powder is 12.42%. In the analysis of organoleptic test based on colour parameters, flavour and taste were found the average result on the formulation of 50% black tea powder: 50% fennel powder are 3.60 for colour, 4.00 for flavour and 3.80 for taste, while in 30% green tea powder: 70% fennel powder

are 3.80 for colour, 3.90 for flavour and 3.90 for taste. In the consumer's test, the result obtained based on the colour parameters, flavour and taste for the formulation of 50% black tea powder: 50% fennel powder and 30% green tea powder: fennel powder 70% are 82.86%; 75.24%; 74.76% and 71.91%; 64.29%; 73.81%. In the antioxidant activity test using DPPH method found results on the formulation of 50% black tea powder: 50% fennel powder is $7.70 \pm 0.05\%$ w/w and 30% green tea powder: 70% fennel powder is $16.06 \pm 0.8\%$ w/w.

Key Word: Fennel, Functional Teabag, Water Content Test, Organoleptic Test, Consumer Test, Antioxidant Activity Test